

at least one tray disposed within the enclosure for carrying the dough within the enclosed volume;

wherein the top, bottom, opposed side panels, first door, and second door are arranged and constructed to substantially prevents ventilation between the enclosed volume and the environment such that the enclosed volume attains a temperature that is normalized with the environment by means of thermal conductivity alone.

51. (Added) The apparatus as recited in claim 50, further comprising rollers attached to the base to impart mobility to the enclosure.

52. (Added) The apparatus as recited in claim 50, further comprising a partition disposed within the enclosure for dividing the enclosed volume into first and second enclosed sub-volumes.

53. (Added) The apparatus as recited in claim 52, wherein the partition is horizontally disposed within the enclosure.

54. (Added) An apparatus for proofing dough, comprising:

an enclosure having a top and a bottom connected by a pair of opposed side panels, a first door, and a second door each cooperating cooperate to define an enclosed volume wherein the first door provides access to a front of the enclosed volume and the second door provides access to a rear of the enclosed volume; and at least one tray disposed within the enclosure for carrying the dough within the enclosed volume; and

a chamber having a thermally controllable environment adapted to accept the enclosure;